

Plated Dinner Menu #E

Starters

(host chooses two of the following)

Shrimp Cocktail

Cocktail sauce, fresh lemon

Wood Oven Baked Goat Cheese

Cranberry Mango Chutney,
Parma prosciutto crisp, toasted baguette

Cheese and Antipasto Platter

two artisan cheeses & sliced meats, red grapes, marcona almonds, marinated gigante beans,
parmesan breadsticks, seasonal preserves

Salads

(host chooses two of the following)

Caprese Salad

Heirloom tomatoes, buratta, basil chiffonade, balsamic glaze, smoked maldon sea salt

Savoy Caesar Salad

romaine, garlic croutons, sliced caper berries, grana frico

Classic Wedge Salad

baby romaine, cherry tomatoes, bacon, blue cheese crumbles,
buttermilk-herb dressing

Entrees

(host chooses three of the following)

Angus Beef Tenderloin Oscar

scallion mashed potatoes, asparagus, crab claw béarnaise

Slow Roasted Prime Rib & Garlic Sautéed Shrimp

sour cream mashed potatoes, vegetables du jour,
herbed veal jus, crispy onion strings

Grilled Idaho Ruby Trout

wild rice pilaf, haricot vert, chipotle hollandaise, micro greens

Pan Seared Scallops

orzo pilaf, citrus oil, watercress, alfalfa sprouts, avocado, pineapple relish

Desserts

(host chooses two of the following)

The Queen Bee

Barenjager butterscotch, bee cookie, crisp meringue

Crème Brulee

Blueberry almond cookie

Flourless Chocolate Cake

whipped cream, raspberry coulis

\$85 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity